

Culinary Terms

Abaissier:	To roll out dough to give it the necessary thickness.
Abats:	Include heads, hearts, livers, kidneys, and feet.
Aromate:	All herbs and roots; with a tasty flavor.
Assaisonner:	To season food to taste.
Barder:	The wrapping of poultry; game or fish with thin slices of fat bacon.
Blanchir:	Ingredients gradually brought to the boiling point in order to remove the scum.
Bouquet garni:	A faggot made of parsley, thyme, bayleaf and celery.
Braiser:	Cook slowly with a little moistening under cover.
Brunois:	Vegetables cut in small dice.
Chiffonnade:	Lettuce or sorrel, sliced and cooked in butter for soup.
Concasser:	To chop roughly, i.e., tomato.
Corser:	To thicken, to enrich a sauce by addition of meat glaze or various extracts.
Croustade:	Flat puff pastry of different shapes.

Kitchen Smallwares

bain-marie:	double boiler
bassine:	large pan (for preserves)
marmite:	pot
poêle:	frying pan
tourtière:	tart dish
moule:	mold
faitout:	metal pot with handles and cover
ouvre-boîte:	can opener
couvert:	table setting
râpe:	grater
broche:	spit, skewer
entonnoir:	funnel
couteau:	knife
hachoir:	chopping board; chopping knife
louche:	ladle; dipper
écumoire:	skimmer
épluchoir:	paring knife
fouet:	whip
passoire:	colander, strainer
moulin à café:	coffee mill
gaufrier:	waffle iron
écumoire:	a slotted spoon

Verbs

cuire: to cook
frire: to fry
bouillir: to boil
rôtir: to roast
griller: to grill
pocher: to poach
assaisonner: to season

sauter: to saute
garnir: to garnish
farcir: to stuff
larder: to lard
lier: to thicken
napper: to coat food with a
sauce, etc.

Adjectives

cuit: cooked
frit: fried
bouilli: boiled
rôti: roasted
grillé: grilled
poché: poached

sauté: sauteed
garni: garnished
farci: stuffed
lié: thickened
nappé: coated (as above)
assaisonné: seasoned

Nouns

la cuisson: cooking
la cuisine: kitchen
le cuisinier: cook
la friture: fried food or
fat used for frying
le rôti: roast
le rôti^{se}ur: roast cook
le gril: grill
la grillade: grilled meat

le braisage: cooking by braising
le pochage: cooking by poaching
la garniture: garnish
la farce: stuffing, forcemeat
le bouillon: broth
les lardons: small strips of bacon
la liaison: thickener
la nappe: coating
l'assaisonnement: seasoning